

Farmers Market organic Organic Bananas

per lb.

1 lb. pkg. **Farmers Market** Organic **Strawberries**



organic

5 oz. Farmers Market Organic Girl Salads

each



organic

•Blueberry Mint
•Coconut Lime

16 oz. Farmers Market Organic Humm Kombucha Juice



3 pk. Farmers Market Organic Romaine Hearts

each



Farmers Market Organic Hass Avocados



12 oz. Farmers Market **Organic Green Beans**



Organic Red Onion



Farmers Market Organic **Green or Red Seedless Grapes**





12 oz. Bag Farmers Market **Organic Rainbow Carrots**



Farmers Market Organic Limes



3.5 oz. Harris Teeter Organics Shitake Mushrooms

each



per lb.

Farmers Market Organic Red Grapefruit

PEACH GLAZED CHICKEN BREAST



INGREDIENTS:

- 2 cups HT Traders peach preserves
- 3 tablespoons HTO olive oil, plus more for brushing
- 2 tablespoons HT Traders soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon finely chopped garlic 1 small jalapeno, finely chopped
- Kosher salt and freshly ground pepper
- 8 frenched chicken breasts
- 4 ripe peaches, cut in half and pitted

DIRECTIONS:

Combine the peach preserves, olive oil, soy sauce, mustard, garlic and jalapeno

in a medium bowl and season with salt and pepper. Reserve 1/2 cup.

Preheat the grill. Brush the chicken with olive oil and season with salt and pepper. Place the chicken skin-side down and cook until golden brown, 6 to 7 minutes. Turn over and continue cooking for 5 to 6 minutes. Brush both sides with the peach glaze and continue cooking until done, an additional 4 to 5 minutes.

Place the peach halves cut side down on the grill and grill for 2 minutes. Turn over, brush with the reserved 1/2 cup of peach glaze and grill until the peaches are soft, 3 to 4 more minutes.



12 oz. De Cecco Organic Penne Rigata

save at least 98¢ on 2 with your VIC card



17 oz. Colavita Organic Balsamic Vinegar

save at least 1.00 each with your VIC card



14 oz. Vita Coco **Organic Coconut Oil**

save at least 1.10 each with your VIC card

13.4 oz. Jack's Organic Low Sodium Garganzo Beans

save at least 20¢ each with your VIC card

SHRIMP TOSTADOS



SALSA:

- 1/2 cup corn, frozen, fresh, or canned
- 1/3 cup red onion, diced
- 1 large tomato, diced
- 1 avocado, diced
- 2 tablespoons cilantro, chopped
- 1 lime, juiced

- 1 lb medium uncooked shrimp, peeled and deveined
- 1 tablespoon HT Traders olive oil
- 1 teaspoon Harris Teeter chili powder
- 1/4 teaspoon Harris Teeter garlic powder
- 1/4 teaspoon Harris Teeter ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- · 8 tostadas
- 1 15 ounce can HTO black refried beans
- 1 1/2 cups shredded Harris Teeter mexican blend cheese

INSTRUCTIONS:

- 1. For the Salsa: Add the corn, tomato, onion, avocado, cilantro, and lime juice to a small bowl. Toss to combine and add salt and pepper to taste. Chill in the fridge until serving.
- 2. In a medium bowl, add the shrimp, olive oil, chili powder, garlic powder, cumin, salt and pepper. Toss to coat. Set aside.
- 3. Preheat oven to 350 degrees. Spread a thin layer of black beans on each tostada and sprinkle with cheese. Bake for 4-6 minutes or until cheese is melted.
- 4. While tostadas are baking, cook shrimp in a large skillet for 2-4 minutes or until shrimp turn
- 5. To assemble, top warm tostadas with warm shrimp and top with salsa. Eat immediately.



6 - 7 oz. Harris Teeter Organics String or Block Cheese

save big on 2 with your VIC card



16 oz. Harris Teeter Organics

Organics

Organics





11 oz. Harris Teeter Organics Preserves or Jelly

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16 oz. Harris Teeter Organics **Peanut Butter**

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25.5 oz. Dave's Organic **Red Heirloom Tomato Sauce**

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25 oz. Organico Bello Marinara Sauce

save at least 1.00 each with your VIC card



10 - 17 oz. Simple Truth **Organic Cereal**

save at least 1.98 on 2 with your VIC card



4 ct. Harris Teeter Organics **Peaches or Pears Fruit Cups**

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Organic Flaxseed Meal



16 oz. Bob's Red Mill

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Organic Peach Applesauce



7.4 oz. Harris Teeter Organics **Granola Bars**

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